



Slow-Cooked Lamb Loin

1 Uncut Lamb Loin Rack (~3 lb.)
1 bunch Organic Parsley
2.5 tbsp. [Celtic Sea Salt](#)
2.5 tbsp. [Organic Dried Rosemary](#)
¾ tsp. [Organic Fresh Ground Black Pepper](#)
1/3 cup [Organic Mustard](#)
¼ cup [Organic Agave Syrup](#)

preparation instruction, watch the video on YouTube:

[Smoked Lamb Loin](#)

[Youtube.com/AwareHouseChef](https://www.youtube.com/AwareHouseChef)

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